



## Canapés

### Fish

Cold

- Smoked salmon tartar with melba toast and salsa verde
- Cured trout and pickled cucumber with dill and mustard mousse
- Curried butter prawns and mango chutney popadom bite
- Beetroot blinis with horseradish and hot smoked salmon
- Tiger prawn with chilli, lime and a Japanese mayo
- Crab, grapefruit and ginger cracker

Warm

- Smoked cod cakes and mango chutney mayo

### Meat

Cold

- Thai beef salad spoons
- Venison carpaccio crostini with truffle marscapone and rocket
- Game terrine on melba toast with thyme and rowan jelly
- Pheasant patties with juniper creme fraiche and parsnip crisp
- Chicken and prosciutto skewer with an aioli dip
- Chicken liver parfait with cherries and smoked duck on melba toasts

Warm

- Yorkshire pudding with horseradish creme fraiche
- Venison on rosti with chive cream and redcurrant
- Cider glazed chipolatas with a mustard mash dip
- Haggis pakora and spiced tomato chutney
- Chicken and chorizo croquette with padron pepper

PINKERTON'S





## **Vegetarian**

### Cold

- Blue cheese, grape and pistachio truffle
- Pumpkin pannacotta, rye crisp bread and toasted seeds
- Fennel sable with crowdie and celery relish
- Turmeric quail egg with masala salt
- Parsnip muffin, strathdon blue and leek

### Warm

- Tortilla, tapenade and gordal olive
- Truffled parmesan polenta with wild mushrooms
- Welsh rarebit tart with homemade chutney and crispy sage
- Beer battered sun-blushed tomatoes with skordalia
- Mushroom, cashew and tarragon profiterole
- Caramelised onion tart with pecorino

## **Vegan**

### Cold

- Compressed cucumber, black quinoa and miso dip
- Antipasti skewer with gordal olives
- Butternut, spiced hummus and red pepper skewer

### Warm

- Truffled polenta and mushrooms
- Spiced pea fillos
- Baked mini potatoes skins with sun-dried tomatoes and zaatar

## **Sweet options**

- Custard Doughnuts with fudge frosting
- Treacle tart with bramble jam
- Chocolate brownie with hazelnut cream
- Macaroons
- Chocolate Guinness cupcakes
- Brûlée spoons

If informed prior to the event most dietary requirements can be accommodated

Minimum of 20 guests